The Barnard Power Curd Mill.

GUARANTEED TO EXCEL ALL OTHERS.

The Barnard Curd Mill,

Like all valuable inventions, is very simple, and embraces the latest and most scientific ideas in Curd Mill construction It is therefore placed upon the market as the future Curd Mill and the Cheese Makers' long expected friend.

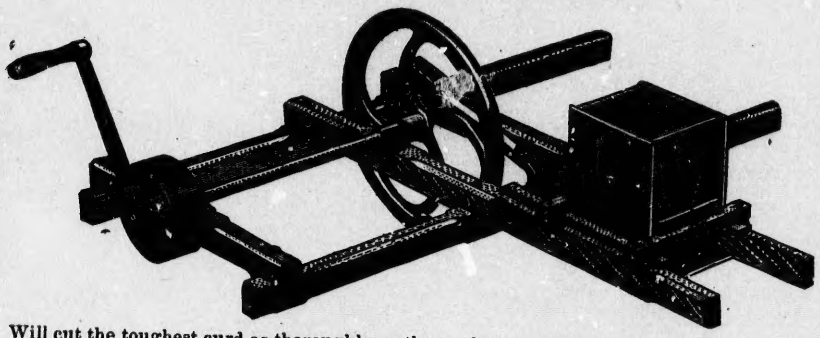
THE BARNARD MILL

Cuts the Curd into three-eighths of an inch oblong squares, feeds without the Curd being forced against the cutter, as is necessary with other Mills, and hence all danger to the operator's hands is averted. The cutter is

So Constructed That None of the Curd can Escape Uncut.

And is uniform in size. The Curd is discharged into the vat in such a condition that the tendency of the Curd to run together is largely overcome.

THE BARNARD MILL



Will cut the toughest curd as thoroughly as the tenderest and is therefore adapted to any kind of curd. When run by steam power it will cut as fast as one man can feed it

In Testimony of the Above

We have given the names of a few prominent dairymen who have had largely to do with the development of the dairying interests of Eastern Ontario, and being interested in all improvements pertaining to dairying, have decided that the

BARNARD CURD MILL

Is a long stride in the right direction, and merits their endorsation.

L. Patton, graduate Guelph Agricultural College, Oxford Mills.
O. Bush, M. P. P., Kemptville, Manufacturer.
A White, Burritt's Rapids, Salesman.
Benj. Patterson, Burritt's Rapids, Patron.
George Lucas, Burritt's Rapids, Cheese Maker.
Thos. Scott. Glenseward P. O,, Manufacturer.
F. Hicks, Oxford Mills, Salesman.
Thos. Meech, Bishop's Mills, Manufacturer.
D. Derbyshire Brockville.
M. K. Everetts, Easton's Corners, Manufacturer.
J. D. McCann, Perth, Cheese Inspector.

THE BARNARD STEAM AND HAND MILL will be sent to factories on trial.

For further information apply to

O. BARNARD & Co., Oxford Mills, Ont. or **A. PATTERSON,** Smith's Falls, Ont.

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